

## GINGER - LEMON

Cold-pressed ginger and fresh lemon juice are fused together with marigold and elderberry to create the ultimate elixir of life. Experience the awakening power of this spicy herbal concoction and fuel your inner fire.

**Ingredients:** Filtered water, kombucha culture, organic green & black tea, organic cane sugar, organic herbal infusion (marigold, corianderseed, elderberry), organic ginger juice (2%), organic lemon juice (2%).

## APPLE - MINT

Fresh apple juice and spearmint are combined with aromatic rosemary and tantalizing stinging nettle. Together they form a painkilling and healing tonic that surely gets you going.

**Ingredients:** Filtered water, kombucha culture, organic green & black tea, organic cane sugar, organic herbal infusion (mint, nettle, elderblossom, rosemary), organic apple juice (7%).

## GRAPEFRUIT - HOPS

It's Cherry Thyme! A beautiful shade of pinkish red reveals a bombardment of voluptuous cherries and tart hibiscus flowers. This sacred powerhouse is a sensory delight with a fast pass to gastronomic bliss.

**Ingredients:** Filtered water, kombucha culture, organic green & black tea, organic cane sugar, organic herbal infusion (thyme, hibiscus, tulsi, blood orange), organic cherry juice (4%).

## PINEAPPLE - CHILI

This killer combo of tantalizing pineapple and tongue paralyzing Korean hot chilies creates a lingering flavor wonderment that will burn your mouth but heal your belly.

**Ingredients:** Filtered water, kombucha culture, organic green & black tea, organic cane sugar, organic herbal infusion (lemon-grass, lime zest, cucumber, chili), organic pineapple juice (4%).

## MANGO - TURMERIC

Pure mango juice with healing turmeric work together to heighten your senses. Combined with hot chili and fresh lemonbalm it creates a whirlwind of sweet sins.

**Ingredients:** Filtered water, kombucha culture, organic green & black tea, organic cane sugar, organic herbal infusion (lemon balm, chili peper, cornflower), organic mango puree (4%), organic turmeric juice (1%).

## CHERRY - THYME

It's Cherry Thyme! A beautiful shade of pinkish red reveals a bombardment of voluptuous cherries and tart hibiscus flowers. This sacred powerhouse is a sensory delight with a fast pass to gastronomic bliss.

**Ingredients:** Filtered water, kombucha culture, organic green & black tea, organic cane sugar, organic herbal infusion (thyme, hibiscus, tulsi, blood orange), organic cherry juice (4%).

### JUICE

**Lemon** — Tangy mouthwatering fresh lemon juice bumps up the vitamin C and boosts your energy.



### JUICE

**Apple** — Sweet sinful but pure apple juice packs a bunch of powerful disease fighting vitamins and phytonutrients.



### JUICE

**Grapefruit** — The Ruby Red may be big and juicy, its power lies in its cholesterol lowering and slimming properties.



### JUICE

**Pineapple** — Tropical fruit made out of fused individual berries. Embrace the prickly mouth sensation as it indicates the presence of lots of digestion stimulating enzymes.



### JUICE

**Mango** — Deep orange-colored tropical juice jam packed with vitamin C, Beta-Carotene, Potassium and Iron.



### JUICE

**Cherry** — Little flavor bombs packed with anti-oxidants that counteract arthritis and inflammatory conditions and also the only natural source of melatonin.



### HERBS

**Ginger** — From India to Jamaica, from traditional to modern cuisine, ginger is truly a global and holistic herb with many healing and supporting properties.



### HERBS

**Mint** — Inviting and refreshing plant that has traditionally been used to stimulate digestion.



### HERBS

**Hops** — Hops or "humulus lupulus" is a calming plant with aromatic flower bells, famous for flavouring beer with its citrus and piney scent.



### HERBS

**Korean Chili** — Put-gochu in Korean, is a green but devilish hot chili. Falsely accused of causing belly aches, the capsaicin in chilies actually prevents stomach ulcers.



### HERBS

**Turmeric** — Super herb with roots in Java, Indonesia. Possesses Cancer and Alzheimer preventing properties.



### HERBS

**Thyme** — Resistance-enhancing herb that was once referred to as the "antibiotics of the poor".



**Marigold** — Ancient Egyptians honored the Marigold for its alleged rejuvenating properties.



**Rosemary** — Aromatic shrub with positive heart, liver, stomach and cardiovascular properties.



**Lemon Grass** — An aromatic powerhouse of essential nutrients providing an array of health benefits. From insect repellent to stomach disorders, this tall grass can tackle it all.



**Cucumber** — Commonly mistaken for a vegetable, but cucumber is actually a fruit. This low-carb high-fiber melon flavored watergourd is an excellent digestive aid.



**Lemonbalm** — Cheerful herb with a notorious reputation to ban moodiness, melancholy and depression.



**Hibiscus** — Tropical flower that originated out of Angola, with proven blood pressure regulating capabilities.



**Elderberry** — Also known as 'Apothecary of the people' or 'Tree of Medicine'. Since the dawn of men, a plant with antiseptic and antiviral capabilities.



**Stinging Nettle** — Tantalizing herb that fuels the inner fire with countless little needles.



**Orange Flowers** — The lush nectar rich flowers of the citrus tree release a bouquet of calmness, lowering the nerves and heart rate.



**Lemongrass** — An aromatic powerhouse of essential nutrients providing an array of health benefits. From insect repellent to stomach disorders, this tall grass can tackle it all.



**Chilipeper** — Hot and invigorating herb that was used by the Aztecs and Mayas to stimulate the appetite and to ward off cramps and inflammations.



**Blood Orange** — Citrus variety with high numbers of vitamin C and anthocyanins which give the fruit its typical deep red color.



**Coriander seed** — Coriander is a digestion-promoting global herb that was found in both the hanging gardens of Babylon and the towering Buddha of Bangkok.



**Elderflower** — Immunity enhancing flowers with magical status in many ancient cultures.



**Lemon Zest** — Tart, mouthwatering bitterness with a serious citrus punch, these dried lemon peels contain a complex array of vitamins and minerals.



**Lime zest** — The skin of these tangy little sour-bombs is packed with vitamin C. To prevent scurvy during the 19th century, British sailors were issued a daily allowance of this native South-East Asian fruit.



**Cornflower** — Pretty blue flower that soothes the eyes and was used in folklore to measure the man's love.



**Tulsi** — Holy Basil is a sacred plant for the Hindoes. The scented leaves are used to treat a wide variety of diseases.

